

Kin Hubbard Essays

PROF. ALEX TANSEY ON "THE MODERN COLLEGE EDUCATION"

While posin' fer his annual haircut yesterday, Professor Alex Tansey, o' Tharp's Run School, Number nine, wuz lamentin' th' unusually poor quality o' intellect bein' turned out by our schools an' colleges these days o' athletics an' cigarettes. He says he reckons ther halnt two students in th' middle West that knows th' difference between specific an' adverbium. An' th' worst o' it is, he says, they don't seem t' care. He says it's little less remarkable how gracefully a student kin glide thro' college these days without bein' infected—without even absorbin' somethin' thro' daily an' constant contact. A boy'll come out o' college with sunburnt arms an' a chubby briar pipe an' pose around fer

Some time ago a Princeton professor said that he had only found one student in three hundred that claimed t' know anything about Aristotle, an' he said it wuz some kind o' a specially prepared paper that wuz used by ferretographers. Ther's lots o' Yale men movin' around t'day in th' best circles that think Portugal is a main' town in West Virginia an' that hominy is th' chief food o' th' crowded inhabitants o' Indiana.

It would be fun t' know jist what percent o' th' big, robust ex-students o' th' average college know that th' United States has t' import beans an' that ther's two R's in February.

Anybody would think that a young man who struggles fer a education by



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a year or two an' then start in t' find somethin' that jist suits him.

Professor Tansey says a college career is a mighty pretty thing t' look back on in after years, but that it don't git you nothin' unless ther's somethin' in your noodle that wuz already there. This thing o' sayin' t' "Father got by without knowin' nothin'" wuzn't o' it. If father wuz successful he must o' had somethin' besides a standin' broad jump record an' a diploma. It's true lots o' merchant princes don't know what altruism is, but they know how t' add an' subtract.

You'd naturally think that a boy or girl that tries t' graduate from a school or college without knowin' how t' spell would be detected an' detained by th' professor, but somehow they gain their liberty.

cleanin' wall paper an' weedin' onions in th' summer time t' git his tuition money would finally come out o' th' battle with a little dash o' information, but they seem t' be immune too. I asked one th' other day what initiative an' referendum meant an' he said it wuz unheard of when he went t' college.

When Miss Mazie Bud was writin' her graduation essay this spring she asked her teacher who th' Pilgrim Fathers wuz an' her teacher said, "I don't know, dear. I only heard they come over."

I don't know which is th' most useful in makin' a livin' these days, a planner or a education. Th' more folks are supposed t' know th' poorer they seem t' be, but you kin mortgage a planner.

HONEYMOON DAYS

Weddin' couples are beginnin' t' return t' ther ole stampin' grounds—t' th' scenes o' ther engagement days, th' happiest days they'll ever know again. They are tired an' grimy and disillusioned. Some have bathed in th' crystal waters o' Cedar Point, some have walked solemn-faced thro' th' historic precincts o' George Washington's ole home at Mt. Vernon, some have crawled thro' th' mud o' Mammoth Cave, some have mingled in th' gayety o' Atlantic City, while some have returned sun-browned from th' croquet grounds of inland resorts.

A hot, sticky weddin' trip in mid-summer must be a beautiful experience—all th' way t' Niagara Falls in a yellow day coach, half embedded in egg shells an' spillin' baked beans on th' red plush seats at every lurch o' th' train. A groom dressed in a tight-fitting black formal suit covered with cinders an' a big brown derby hat that

a feelin' o' security as he notices, hidden between two ones, a five that hasn't been broken.

Long before they strike th' state line on th' return trip th' groom falls in' a meditative state an' begins t' realize fer th' first time that he'll have t' be some contortionist t' make both ends meet on his weekly wage. He begins t' feel that he should have held off fer another year—till he had another suit o' clothes. He wonders if his bride is stocked up on clothes an' if her teeth are plugged. As he enumerates th' extra added features o' married life th' fear that he'll be reduced t' stogies seizes him an' th' scenery along th' route loses its charm. Then th' ole happy past looms up—when he boarded at home fer nothin' an' didn't have anything on his mind but his hair an' a little dash o' violet water. How he used t' lean agin th' courthouse fence in th' evenin' an' smoke long.



Then Comes th' Photo Studio an' They Git Took T'gether Settin' in a Dummy Airplane, th' Groom With a Se-gar in His Mouth an' His Hat Tilted Back.

won't have any more a high one-ple La Verdad collar an' a unmanageable necktie. An' a bride plannin' t'gether in a travellin' suit o' blue serge that turns red on th' shoulder next t' th' window an' a hat o' her own creation. They spend th' first day at th' Falls among th' souvenir bazars. Then comes th' photo studio an' they git took t'gether settin' in a dummy aeroplane, th' groom with a se-gar in his mouth an' his hat tilted back. Th' bride places her left hand on his shoulder (ring showin') an' in her other hand she clutches a red goblet bearin' th' inscription, "From Cecil t' Myrt, Niagara Falls, 1917." How happy they are!—She can't see th' Falls fer her new ring, while his breast swells with

fragrant La Zaras till it wuz dark enough t' set on her verandah among th' sweet smellin' honeysuckles an' talk o' love. How he whistled "Sweet Marie" all th' way home, an' how his dear ole mother's voice called down t' th' window an' a hat o' her own creation. They spend th' first day at th' Falls among th' souvenir bazars. Then comes th' photo studio an' they git took t'gether settin' in a dummy aeroplane, th' groom with a se-gar in his mouth an' his hat tilted back. Th' bride places her left hand on his shoulder (ring showin') an' in her other hand she clutches a red goblet bearin' th' inscription, "From Cecil t' Myrt, Niagara Falls, 1917." How happy they are!—She can't see th' Falls fer her new ring, while his breast swells with

wooly bearcut when it comes to fads. The women's strong fad fer clothes will make them collect weight despite frantic efforts to remain a perfect 36. A man will suddenly accumulate weight and wonder how in the deuce he gets it. Then he'll remember that he is fond of golf, and there you are. In other words, fat goes with everything. You can't get away from it. What will happen to persons with several hobbies will be hard to picture when the new philosophy is put into general practice.—Exchange.

Fads Make Fat.

If you are thin, don't worry. Cultivate a fad, and in a short time you will make the "fat lady" of the circus look like a sinner from a toothpick. A well known scientist hurls this encouraging bit of philosophy at us: "Get a fad and grow fat," he says. The learned physician contends that a fad or hobby will put flesh on the bones of the most apemic looking person. If such is the case, we'll be walking around with excess avoirdupois, as the average person is a wild

and wooly bearcut when it comes to fads. The women's strong fad fer clothes will make them collect weight despite frantic efforts to remain a perfect 36. A man will suddenly accumulate weight and wonder how in the deuce he gets it. Then he'll remember that he is fond of golf, and there you are. In other words, fat goes with everything. You can't get away from it. What will happen to persons with several hobbies will be hard to picture when the new philosophy is put into general practice.—Exchange.

HONORED BY TURKS

American Missionary Is Given the Order of Red Crescent.

Heroism Displayed in Care of Wounded and Sick Wins Recognition From Officials.

The Turks at Sivas have honored Miss Mary Louise Grafham, an American missionary, by presenting her with the order of the Red Crescent for her devotion to the care of the wounded and sick.

The Red Crescent is a Turkish organization corresponding to the Red Cross. When the war broke out Miss Grafham was at the head of the American board's system of schools for girls in Sivas and its outstations. Early in the first terrible winter of 1915, 200 miles away and near the battle line, became one fever camp from typhus. The Sivas missionaries offered to send a group of helpers, including doctors, pharmacists, nurses, etc., to the Red Cross of Erzerum. Miss Grafham was a member of the party. The journey in midwinter over the mountains, in cold and storm, took three weeks.

The day after they got there, Mrs. Sewny, an American nurse, learned that her husband, a physician, lay dying of typhus in a village at the front. Miss Grafham went with her through deep snow, fording unknown rivers at night and within sound of cannon most of the way. The doctor died and it took the women two days to get back to Erzerum.

The need was so great that Miss Grafham, though with slight knowledge of Turkish and an acquaintance with hospital work gained only from casual observation, was put in charge of a hospital for Turkish officers. Here for four months she filled a difficult position successfully.

In the spring, while on the return journey to Sivas, Miss Grafham's companion, a Swiss nurse, died at Szigra of malignant typhus. The plucky American had to go on alone. The luns were full of typhus, the roads lined with bodies of dead and dying people and horses. Knowing that no one could be sent to meet her unless absolutely necessary, she wrote Sivas that if she became ill of the fever she would be conscious for two days and would wire for help. Then she traveled on alone, until, within four days' journey of Sivas, some teachers met her and brought her in safely.

Then came the deportations. All the teachers and pupils of Miss Grafham's high school, with their relatives, were ordered south. Miss Grafham, after much urging of the staff, secured permission to start with them. She took medicine, food and money and was able to be of great help until after five days she was forbidden to go farther.

When the other American missionaries left Sivas Miss Grafham and Miss Fowle, who has since died of typhus, were allowed to remain and given the use of two rooms in one of the mission buildings. They did what relief work was permitted and organized industrial work among the refugees. Since Miss Fowle's death Miss Grafham has remained alone, carrying on her work with unflinching devotion.

Sympathetic Jury.

"In Denver," says a member of the bar, "a large fat man was suing a little, skeleton-like individual who had a bad lucking cough."

"The case had been given to the jury, which had been out half an hour. On the evidence and the instructions the big man had won the case. The jury was called and filed out into the courtroom."

"Have you reached a verdict?" asked the judge.

"No, your honor," said the foreman. "We only want to know which is the defendant and which is the plaintiff."

"The large man sitting over there is the plaintiff, and the small man here is the defendant," replied the judge.

"The jury filed back to the jury room. In a few minutes they signaled that they had reached a verdict. The judge received it and read:

"We, the jury, find for the man with the consumption."

All in the Family.

Angus MacBroth, the village innkeeper, stood outside the farmyard rubbing himself, while on the other side of the gate an infuriated bull pawed the ground savagely.

"Did the black bull get ye?" asked the farmer anxiously, as he came running up.

"Did he?" snorted Angus. "I've no see I'm rubbin' myself. But ah'll get even w' him, the brute!"

Ten minutes later he returned to the farmhouse, his face spread in a smile.

"A've done it," he told the farmer. "A've got even w' that black heifer over yonder."

"Whit way?" asked the bull's owner.

"Weel, I jist went tae the wee broon calf and fetched him a whack—slek a bonnie yin, tae, o'er the lug, an' I tae him; 'Noo, gang an' tell yer feyther aboot that."

Standing on His Rights.

"Why did you strike this man?" asked the judge sternly.

"He called me a liar, your honor," replied the accused.

"Is that true?" asked the judge, turning to the man with the mused-up face.

"Sure it's true," said the accused. "I called him a liar because he is one, and I can prove it."

"What have you got to say to that?" asked the judge of the defendant.

"It's got nothing to do with the case, your honor," was the unexpected reply. "Even if I am a liar I guess I've got a right to be sensitive about it, ain't I?"—Topeka State Journal.

One Day for Gambling.

On one day in the year among the Hindus gambling is considered not only allowable, but commendable; it is called Devall.

THE KITCHEN CABINET

Let us realize that thoughts are forces, that like creates like, and attracts like and to determine one's thinking therefore is to determine his life.—Ralph Waldo Trine.

SHELLFISH DISHES.

When the oyster season closes clams, crabs and shrimps have their season.

In many parts of our country these may be obtained fresh from the water, but the canned variety is not to be despised.

Plain boiled crab eaten right from the shell with a bowl of melted butter to dip them into, must once be eaten to prove it is one of the choicest of dishes.

Crab Salad.—The crab meat is carefully removed from the shell after being cooked in boiling salted water, mixed with salad dressing and served on lettuce or a bed of water cress.

Deviled Crab.—To the meat from a dozen crabs add a tablespoonful of bread crumbs, one tablespoonful of melted butter, one hard cooked egg, chopped fine, a dash of pepper, two tablespoonfuls of salad dressing and onion or catchup to suit the taste. Put this mixture into the cleaned shells, sprinkle with buttered crumbs and bake until the crumbs are brown.

Clam Chowder.—Fry four slices of salt pork cut in fine dice, until brown; then add two tablespoonfuls of flour, and one large onion chopped fine. When the onion is light yellow add a cupful or two of diced raw potato and a pint of boiling water and when they are nearly tender drop in a quart of clams that have been chopped or ground, season with salt and pepper, add a pint of hot milk and serve piping hot with crackers.

Crab Stew.—Melt a tablespoonful of butter, add two of flour and cook until well blended. Add a beaten egg with a pint of milk, a pinch of soda and the meat of half a dozen crabs, salt, pepper and celery salt to taste. Serve with hot hominy. Shrimps carefully cleaned are served with celery on a bed of lettuce with salad dressing.

Crab Croquettes.—Prepare the crabs as for deviled crab, removing the brown part. Mold in the form of croquettes, add a little baking powder to the bread crumbs used for dipping, using a yolk of egg and as much cold water as egg. Dip the croquettes in the crumbs, then egg and crumbs again and fry as usual in deep fat.

Fish Soup.—This is made of the fish bones and trimming cooked with carrots, bay leaf, leeks, parsley, a half dozen oysters and three potatoes, using a quart of the fish stock.

Happiness depends quite as much on what we don't do as upon what we do do.

Gold is good in its place; but living, patriotic men are better than gold.—J. R. Lowell.

GOOD SEASONING.

There seems to be no difference of opinion in regard to the value of properly seasoning food.

A plain dish, with an artist's hand in seasoning, becomes something unusual and delightful, while all the rich foods in the world put together with no care as to combination or of proper seasoning will be "a mixture and a mess."

We must revive the old-fashioned herb garden of our grandmothers if we are to realize the true zest of well-preserved herbs. She realized that her meats, soups, as well as cakes, doughnuts and crullers, lacked charm without the well-chosen herbs or spices. She did not know that when she used a bit of parsley to garnish her platter of cold meat she was contributing to the health of her family as well as their artistic sense. Parsley acts upon the kidneys, assisting in the elimination of waste.

Some of the most inexpensive seasonings that may be grown in the kitchen garden, and will prove a delight to see growing as well as to use in winter to increase the palatability of various dishes, are the following: Parsley, mint, dill, tarragon, sage, thyme, marjoram, chervil, horseradish, mustard, celery (dry tips dried), caraway seed, and mushrooms, dried. To these we add curry, mace, nutmeg, cloves, mixed pickle spices and bay leaves.

Mint is used with lamb in different salads and as an addition to a refreshing drink.

Sage as a seasoning in stuffings for pork roasts or poultry or ham. Added to cornmeal mush for frying or as a seasoning for string beans.

Thyme and marjoram, with fowl, squab or fish and in dressing for meats and with boiled beans.

Chervil as a garnish for salads and meats, green mustard sprinkled over lettuce or any salad, horseradish as a relish for meat and a seasoning for pickles as well as sauce for fish. Curry adds zest to various meat dishes or served with rice or cabbage, cauliflower, carrots or onions.

Dill, fresh, in egg or plain salads, cream soup or boiled fish.

Not in Accord.

"I sent you a thought wave just now," said the temperamental young man. "Did you receive it?"

"I don't know," answered the practical young man. "I felt something blowing on the back of my neck, but I supposed it was a draught."

Rather Noisy.

Parker—And you say that she was loudly dressed?

Omar—Well, not exactly that she was, but her skirts made a lot of noise.

Happiness is the only good. The place to be happy is here. The time to be happy is now. The way to be happy is to make others so.—Robert, Ingersoll.

WAYS OF SERVING FRUITS.

Toss some ripe even sized strawberries in French dressing to marinate. Serve them on lettuce leaves with chicken or lamb.

Strawberry Gateau.—Make a round sponge cake and when cold scoop out the inside and cover with a pink icing, then fill the center with whipped cream and strawberries that have been cut up and sugared

to taste. Mix high and garnish with small ripe berries. Make a handle of angelica and serve at once.

Strawberry Syrup.—Take six pounds of strawberries, two pints of water, two ounces of tartaric acid and the sugar needed. Dissolve the acid in the water and pour over the fruit. Let stand twenty-four hours, then strain off the juice without crushing the fruit. All or three cupfuls of sugar to every pint of juice and when boiling hot, bottle and seal. This syrup may be used for fruit drinks, pudding sauces and sherbets.

Cherry Mousse.—Cook together a pound of cherries and one-half cupful of sugar. Put two tablespoonfuls of cherry juice into a basin, add the yolks of two eggs and cook over water stirring until creamy; dissolve one and a half teaspoonfuls of powdered gelatin with a half cupful of cherry juice, add it to the yolks, with one-half cupful of whipped cream and the whites of the eggs beaten stiff and a few drops of red color. Pour into small wet molds lined found with paper; decorate with whipped cream and pistachio nuts.

Fruit Salad.—Take a cupful of strawberries, one-half cupful of ripe raspberries, half a cupful of stoned cherries, three bananas, one-half cupful of red currants, one-half cupful of white currants and two tablespoonfuls of chopped coconut. For the salad dressing, cook together a half cupful of water, six tablespoonfuls of sugar, and a cupful of fruit juice, when thick as sirup remove and chill. Pour over the fruit and sprinkle with chopped coconut just before serving.

Almond Sauce.—Stone and chop six olives, add half a cupful of blanched and shredded almonds and half a cupful of celery cut fine. Serve on lettuce leaves with mayonnaise.

When serving a cold drink, to make the glass more attractive roll it in hot water then fill with the iced drink.

To be honest, to be fearless, to be just, joyous, kind. To get up immediately when we stumble, face again to the light and travel on without waiting even a moment in regret.—R. W. Trine.

GOOD THINGS FOR THE TABLE.

The following dish is a good one for a hot dish, as a large number may be served at slight cost.

Hot Chicken Sandwich.—Cook the chicken until very tender in plenty of water, which will be used in making the gravy. Cool and remove the meat from the bones and cut it into bits with the scissors. Put the skin and giblets, omitting the liver, through the meat chopper and mix the chicken with enough stock to make the mixture moist; season well with salt and pepper. Thicken the remaining stock with one and a half tablespoonfuls of flour mixed with cold water, using this amount for every cupful of stock. Let it boil and season well.

When serving, allow two slices of bread cut thin; place one slice on a hot plate, spread a spoonful of the chicken mixture over it and cover with a second slice, then dip a ladle of gravy over it. Serve with a generous portion of well-cooked rice or mashed potatoes. One chicken cooked and served in this manner will serve 15 people.

Boiled Russian Dressing.—Take two-thirds of a cupful of any kind of boiled salad dressing, four tablespoonfuls of strained chili sauce, two tablespoonfuls of diced pimientos, a half tablespoonful of chives cut in half-inch lengths, and a tablespoonful of tarragon vinegar. Mix all the ingredients and chill well; then serve on lettuce.

Egg Dish.—Melt a tablespoonful of butter in a baking dish, cover with crumbs and pour over a half a can of mock turtle soup diluted with a third of a cupful of hot water. Break five eggs very carefully over the top. Sprinkle with half a teaspoonful of salt, an eighth of a teaspoonful of pepper and a third of a teaspoonful of curry powder well mixed. Dot with bits of butter and bake from 12 to 15 minutes.

Green Pea Omelet.—A few left-over green peas may be stirred into an omelet just before putting to cook and served with a circle of them around the platter.

Neelie Maxwell

A Misunderstanding.

Lady of the House (discharging the cook as easily as possible)—I shall have to get another servant, Martha. The Cook—Dat won't be too many, ma'am, 'cause ther's work enough heah fo' three gurls, ma'am.

Misunderstood Her.

"Willie, you mustn't fight any of the boys in your class."

"Well, if you think I'm going out of my class and go up against some 110-pound guy you're mistaken."

What Can We Do?



There are some matter-of-fact, highly practical ways in which women can manifest their patriotism. They are not at all spectacular—just plain, everyday, commonplace services—but they leave no room for doubt as to the sincerity that prompts them. First of these is the conservation of food for future use. It appears that an abundance of vegetables and fruits will be grown this year and it is up to the housewives to see to it that much greater quantities are canned, dried and otherwise preserved, than in normal times. Then, in case of shortage in any quarter, there will be a reserve to call on in other localities.

About the next most useful thing to do is to gather up all old materials that can be used to make surgical dressings, and have them thoroughly washed. These materials may be shipped to the National Surgical Dressings Committee, at 299 Fifth avenue, New York city. In old materials the committee asks for linen and cotton, blankets and spreads, sheets and pillow cases, tablecloths and napkins, towels and underclothing. This committee is thoroughly organized for war relief and is engaged in making a variety of surgical dressings out of old and new materials. Many cities and towns have sub-committees who gather and forward donations to headquarters. Over 1,000 hospitals are served on the continent and over 8,000,000 dressings have been shipped to them.

Women who have the leisure, may organize a sub-committee in communities that have none. The national committee welcomes the names of people who might be interested in forming sub-committees. Volunteer workers make up old and new materials into surgical dressings and all other work is donated, so that the real spirit

of service is maintained throughout the organization. A great work is to be done for the American Red Cross. Its membership must be brought up to the strength required by the war and that is the first business in hand. Individual memberships for one year, cost only one dollar and two dollars will pay for a year's membership and subscription to the Red Cross magazine, which is issued monthly. Nearly all communities have a chapter or other representation of the Red Cross, but where there is none, anyone may send in an application for membership addressed to the American Red Cross, Washington, D. C. We must look to the Red Cross to save the lives of wounded soldiers and every American woman will want to help in this matter.

There are many activities in the work of the Red Cross that are in the hands of women. The making of hospital supplies, comfort kits and many other things for the soldiers will keep a big army of women busy for some time. This part of the work is done under the supervision committee on hospital supplies and workers in each community must be trained in order to make and pack these supplies up to the standards required by the U. S. army. Hospitals, churches, schools, clubs and organizations of all kinds are assisting in this work. Classes for instruction are being formed everywhere. Pupils in these classes are being taught how to make bandages, hospital garments and everything needed, how to pack them in the right way, and fitted to teach others to do this work. Unemployed and especially unmarried women, can give much of their time to this work and every woman will want to have some part in it.



NEAT HOUSE DRESSES OF HEAVY COTTONS

Some women contrive to do their own housework in neat house-dresses that bespeak them the mistresses of their occupation. They never look driven and overtaxed by work, or as if they were left with no time to consider the matter of personal appearance. They look capable—as they are—of meeting the obligations of life, that are of all, most important, and their house-dresses tell their whole-story.

The house dress, like the tailored suit, is here—was here and is always going to be here, like bread and butter. Its business is to be strong, convenient, plain and shapely and to stand wear and tear with little change of aspect. It must be put to the test of the wash tub and emerge therefrom fresh and whole. Because it is plain is no reason why it should be unattractive.

The house dress of today is made of strong, cotton fabrics with very oc-

blue and red and a pocket is also ornamented with embroidery. The cap is cut large enough to envelop all the hair. The only attempt at ornamentation is on the turnover flap in front where the same design that is on the apron is carried out.

Crochet Stitch Border on Gray Chiffon. Navy and gray chiffon are combined in a tuniced frock bordered in a wide crochet stitch, the tunic four panels of gray in uneven lengths is held by a heavy gray cord.

Julie B. Bostwick